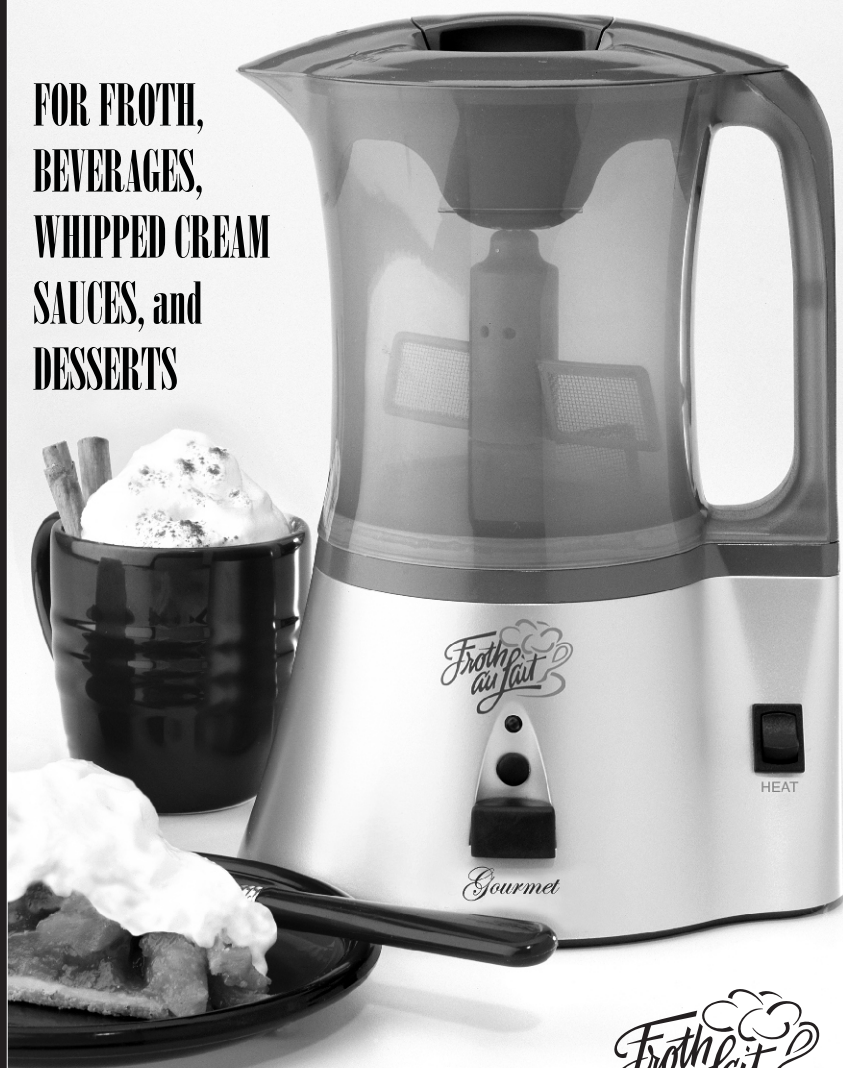


FROTH AU LAIT GOURMET

An Automatic Hot and Cold Milk Frother

**FOR FROTH,
BEVERAGES,
WHIPPED CREAM
SAUCES, and
DESSERTS**



MODEL FNSH-P

*Froth
au lait*

USER'S MANUAL

IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances. To reduce the risk of fire, electrical shock, and/or injury, it is important that you read all instructions prior to use.

- ❑ Always read all instructions before operating.
- ❑ Never operate the appliance without milk, water, or other appropriate ingredients in the Pitcher. Failure to do so can result in damage to the appliance.
- ❑ Do not use appliance for more than 6 consecutive cycles.
- ❑ Do not touch hot surfaces. Use handles or knobs.
- ❑ To protect against fire, electric shock and injury, do not immerse cord, plugs, or base of the Froth Au Lait Gourmet™ appliance in water or other liquid.
- ❑ Close supervision of children is extremely important when operating any electrical appliance.
- ❑ Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts, and before cleaning the appliance.
- ❑ Never operate or pour milk (or any other liquid) into the Pitcher without the Froth Whip™ or Sauce Whip™ in place.
- ❑ The use of accessory attachments not recommended by the manufacturer may result in fire, electric shock or injury to person.
- ❑ The Pitcher is only to be used with the base unit provided.
- ❑ Never place the Froth Au Lait Gourmet appliance near any electric or gas burner or in or near a heated oven.
- ❑ For safety purposes a short cord is provided with this appliance. Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
- ❑ Never attempt to operate the Froth Au Lait Gourmet appliance with a damaged cord or plug or after an electrical malfunction. Doing so could cause injury or fire. If a problem exists, return appliance to authorized service center or factory for repair. Do not attempt to repair. Appliance contains no user serviceable parts.
- ❑ Do not use the Froth Au Lait Gourmet appliance outdoors.
- ❑ Do not use appliance for anything other than intended use.
- ❑ The Pitcher and Froth Whip or Sauce Whip must be properly in place before operating appliance.
- ❑ While operating, always keep lid in place and never place your hand or any other non-recommended object in the Pitcher.
- ❑ If the Pitcher is overfilled, hot milk or other ingredients may spill over.
- ❑ Be aware of steam when removing lid.
- ❑ **CAUTION: When making froth or hot beverages, the heated liquid is hotter than the froth. When serving, especially to children, wait briefly for heated liquid to cool to taste and sip cautiously.**

SAVE THESE INSTRUCTIONS

CARE & CLEANING INSTRUCTIONS

After each use it is important that you properly clean your new Froth Au Lait Gourmet appliance. You should rinse the pitcher in cold water prior to using. In addition, the following guidelines should be adhered to:

CARE OF THE BASE UNIT

- ❑ **ALWAYS** unplug the base unit prior to cleaning and **never immerse it in water**. After each use, clean with a sponge and dry with a soft towel. **It is especially important to clean all the residue around the gear drive assembly in the center of the base and the START and STOP buttons**. Buildup of milk and other ingredients will cause the gears to stick and the whip not to spin or the unit not to shut off automatically.

CARE OF THE PITCHER, FROTH WHIP™ & SAUCE WHIP™

- ❑ **Never immerse the Pitcher in water. The lower surface of the Pitcher must be dried before use.**
- ❑ The Pitcher should never be placed in an automatic dishwasher!
- ❑ Immediately after each use, rinse and add about a ½ cup of hot water inside the pitcher to soak. This helps prevent build up of ingredients. **Do not leave pitcher in the sink.**
- ❑ When ready to clean, wash the pitcher and whips with warm soapy water using a scrubber sponge. **ALWAYS REMOVE ALL FILM FROM THE PITCHER BOTTOM.** Rinse with cold water and dry with a soft towel.
- ❑ After cleaning the whips, be sure that the paddles firmly lock together. See assembly instructions below.
- ❑ Between consecutive cycles, the appliance should be rinsed with cold water.
- ❑ Occasionally, the appliance should be operated with a ½ cup of cold water and, if necessary, a small amount of dishwasher detergent. Rinse thoroughly when done.

ASSEMBLY & CLEANING OF THE FROTH AND SAUCE WHIPS

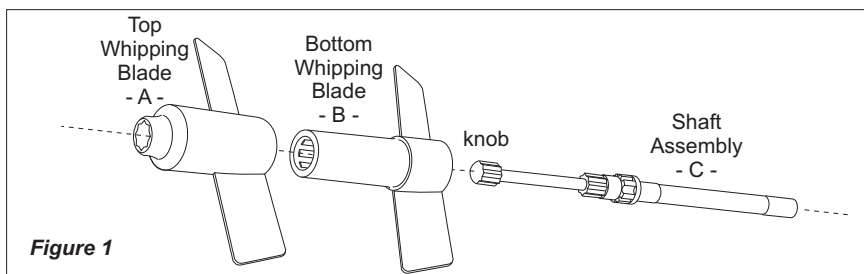
Froth Au Lait Gourmet includes two whips: the Froth Whip and the Sauce Whip. These whips can be disassembled into three elements to facilitate thorough cleaning (Figure 1). There is one common shaft and two sets of whipping blades. The Froth Whip utilizes the gray set of blades and the Sauce Whip utilizes the black set. **When assembling, always be sure that the whips snap together and lock into position.**

Assembly

To assemble the desired whip, hold the bottom section of the Shaft (C) with one hand and with the other hand, slide the Bottom Whipping Blade (longer barrel) (B) over the knob and onto the Shaft and press. Hold upright on a counter and slide the Top Whipping Blade (shorter barrel) (A) over the knob and onto the shaft. **PUSH DOWN UNTIL IT LOCKS INTO POSITION.**

Cleaning

1. To clean the Sauce Whip, hold the Bottom Whipping Blade (B) with one hand and with the other hand, pull and remove the Top Whipping Blade (A) from the Shaft (C). Then pull and remove the Bottom Whipping Blade (B) from the Shaft (C).
2. Wash the three parts with warm soapy water using a sponge and then dry with a soft towel.
3. To reassemble, follow the Assembly instructions to the left.



INSTRUCTIONS FOR USE

THE FROTH WHIP™ IS USED FOR FROTH & HOT & COLD BEVERAGES. THE SAUCE WHIP™ IS USED TO PREPARE SAUCES, GRAVIES, DESSERTS, WHIPPED CREAM, ETC. THE SAUCE WHIP CAN ALSO BE USED AS A LATTE WHIP TO PRODUCE LESS THICK FROTH AND MORE MILK.

BEFORE FIRST USE

Clean Pitcher, Froth Whip, and Sauce Whip using warm soapy water, then rinse with cold water and dry.

USING YOUR FROTH AU LAIT GOURMET

Place the base unit on your counter or table and plug into power outlet. Set the Pitcher onto the base so that the power plugs align.

1. Choose the appropriate Whip for your recipe. Insert the whip into the stainless steel center tube of the Pitcher and **push or turn slightly to insure the Whip is seated properly.**
2. Pour the specified ingredients into the Pitcher. **When using the Froth Whip to prepare Froth recipes**, pour the desired amount and type of cold milk into the Pitcher. Use a measuring cup or the pre-marked level indicators on the backside of the Pitcher as a guide.



IMPORTANT (when using Froth Whip): The volume, texture, and taste of froth vary depending on the fat content and amount of milk and flavoring used. See chart below.

<u>TYPE MILK</u>	<u>MIN MILK</u>	<u>MAX MILK</u>
Fat free	½ cup	1 cup
1%	¾ cup	1¼-1½ cup
2%	¾ cup	1½ cup
Whole	¾ cup	1½ cup

The appliance produces the greatest volume of thick froth using cold, fat free milk. 1%, 2% and whole milk froth well, but due to a higher fat content they produce less volume of froth with a slightly different texture. **To best understand the frothing capabilities of your unit, we recommend you use the maximum amount of milk on your first use, and then adjust milk volume to your needs.**

To prepare toppings for coffee or dessert, using the minimum amount of milk will produce approximately 1 – 2 servings and the maximum amount of milk will produce approximately 4 – 6 generous servings.



When preparing food items using the Sauce Whip, assure the Splash Guard is in place and pour liquid ingredients into the Pitcher as directed in recipe. Add flour, cornstarch, or cheese, then hold top of whip and rotate in both directions until it moves easily and distributes ingredients evenly.

3. Set the HEAT SWITCH TO ON or OFF.

HEAT ON Mode: Hot Milk Froth, Hot Beverages, Foams, Sauces, Custards, Desserts, etc.

HEAT OFF Mode: Cold Flavored Froth, Whipped Cream, Meringue, Salad Dressings, etc.



4. After placing the lid on the Pitcher with the RUN marker positioned over the Pitcher spout, press and release the start button on the base. This starts the frothing or whipping cycle.

5. To make flavored froth, frothy drinks, dessert toppings or desserts, you may add syrups, powders, sugar, sugar substitutes or liqueurs through the Flavor Hatch. See recipe book.

While holding down the front of the lid with one hand, lift off the Flavor Hatch™ located in the center of the lid. After 1 – 2 minutes or when the pitcher feels warm, pour flavoring into the pitcher and replace the Flavor Hatch.



6. **HEAT ON Mode:** Gourmet Au Lait will SHUT OFF AUTOMATICALLY (about 2 – 5 minutes) when your recipe is complete.

HEAT OFF Mode: PRESS the STOP BUTTON when your recipe is complete. Froth Au Lait Gourmet **DOES NOT SHUT OFF AUTOMATICALLY WHILE IN HEAT OFF MODE.**



In the HEAT ON mode the heating and whipping cycle automatically stops, but can be stopped at anytime by pressing the STOP button or lifting the Pitcher off the base. The unit produces less thick froth and more milk when stopped early or when the Sauce Whip is used. In the HEAT OFF mode, you MUST press the STOP button to stop.

When making froth (using the Froth Whip), allow 30 seconds or more for the milk to settle after the cycle is complete. Then rotate the lid to the POUR position

and pour desired amount of milk for cappuccinos, lattes or other specialty drinks. In the HEAT ON mode the liquid milk on the bottom heats to a higher temperature than the froth. **If serving to children, wait until hot milk cools slightly or stop the heating cycle early by lifting pitcher off base.**

7a. **When making froth (using the Froth Whip)**, rotate lid slightly past the POUR position, lift it from the pitcher and spoon out the exceptionally rich froth. If desired, the pitcher can be removed from the base and used for serving. Occasionally, a small amount of milk may enter the center tube and drip onto the base. This is a normal occurrence. **Be sure to wipe off the top of the base, especially around the gear shaft,** with a towel or sponge. Care should be taken never to remove the Froth Whip while milk is still in the pitcher.

7b. **When making sauces, gravies, or desserts (using the Sauce Whip) IN THE HEAT ON MODE**, follow recipe and wait for unit to shut off automatically. For best results for sauces, etc: after the unit automatically shuts off, immediately continue the stirring by SETTING THE HEAT SWITCH TO OFF, PRESSING THE START BUTTON, AND LETTING UNIT CONTINUE TO WHIP FOR 1-2 MINUTES. **Remember you MUST PRESS THE STOP BUTTON to stop the whipping in the Heat OFF mode.** Use a heat resistant spatula to stir several times and then pour desired sauce into a bowl. Serve hot, warm, or chill in refrigerator.

8. After use, clean your Gourmet appliance following the Care & Cleaning Instructions. **IT IS VERY IMPORTANT TO REMOVE ALL RESIDUE FROM THE PITCHER BOTTOM WITH A SCRUBBER PAD.** Remember to rinse in cold water before each use.

Caution: Only liquids, powdered mixes, or ingredients listed in the Froth Au Lait Gourmet recipe book can be used. Other solid food items and ice will cause damage to the Froth Whip or Sauce Whip and should not be used while Froth Au Lait Gourmet is in operation.

When adding butter or oil, follow procedures described in recipe book for Hollandaise Sauce or Dijon Mayonnaise.

**FOR HOUSEHOLD
USE ONLY**



TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
Froth/Latte Whip not rotating properly to produce volume & quality froth	<ul style="list-style-type: none"> *Whip not snapped together properly *Whip not properly seated 	<ul style="list-style-type: none"> *Be sure that WHIP SNAPS TOGETHER and locks into position. See Whip Assembly Guide. *Insert Whip into tube, turn to seat Whip.
Whips do not rotate when start button is pressed and light is on.	<ul style="list-style-type: none"> * Milk, syrup or other ingredients not properly cleaned off top of base unit and has caused the gears to be locked 	<ul style="list-style-type: none"> *Remove pitcher from base. Add small amount of hot water using a sponge around black gear shaft and gray disc in center of base. Rotate vertical gear shaft with your fingers or place froth whip on to black shaft and rotate upper portion of whip counterclockwise to free gears. Dry.
Froth overflows or lid comes off during froth cycle	<ul style="list-style-type: none"> *Using too much milk *Froth Whip mesh is clogged 	<ul style="list-style-type: none"> *Use no more than the amount of milk specified. *In high altitude use less milk than specified. *Clean mesh completely or replace with a new Froth Whip.
Milk scorches on pitcher bottom	<ul style="list-style-type: none"> *Milk residue or other ingredients not properly cleaned from bottom of pitcher during prior use. 	<ul style="list-style-type: none"> *Clean bottom of pitcher thoroughly with scrubber sponge to REMOVE ALL MILK FILM OR OTHER RESIDUE after each use. Run unit with ½ cup of water and automatic dishwasher detergent and rinse thoroughly.
Unit does not shut off and milk overflows	<ul style="list-style-type: none"> *Milk residue in Start Button causing the button to be in stuck position 	<ul style="list-style-type: none"> *Using a sponge, add a small amount of hot water around Start Button and then press button up and down several times. Dry.
Unit does not operate automatically	<ul style="list-style-type: none"> *Unit not plugged in *Currently in timed cool down cycle 	<ul style="list-style-type: none"> *Check to ensure plug is connected to outlet. *Wait momentarily until unit is slightly cooled and ready or add a little more cold milk. Rinse unit in COLD water between cycles.
Unit not making enough froth	<ul style="list-style-type: none"> *Whip not snapped together properly *Not using enough milk *Residue buildup on bottom *Using a brand or type of milk that doesn't froth *Pitcher not cooled down 	<ul style="list-style-type: none"> *Snap whip together properly. See Whip Assembly guide on page 3. *Use MORE than the minimum specified. *Clean all milk residue with scrubber sponge. *Use cold, fresh milk. Occasionally a brand of milk may not froth well. Try other milk. *Rinse in COLD water between cycles.



WARNING: RISK OF FIRE OR ELECTRICAL SHOCK. DO NOT OPEN.



The lightning symbol refers to "dangerous voltage;" the exclamation symbol refers to maintenance instructions.

WARNING: To reduce the risk of fire or electrical shock, do not remove the bottom cover from the base unit or disassemble the container heating unit. Repair should be done by authorized service personnel only.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

ONE YEAR LIMITED WARRANTY

Your new appliance is warranted by Froth Au Lait, Inc. to be free from defects in material and workmanship under normal use for one year from date of purchase. In the event of malfunction or failure of this appliance, the purchaser should send it insured, packaged with sufficient protection, and postage and insurance prepaid, to the address listed below. If the malfunction or failure is a result of defects covered by this warranty, Froth Au Lait, Inc. will, at its option, repair the appliance or replace it with a new appliance, and return it to the purchaser.

This warranty is limited to the original purchaser and is non-transferable. The warranty does not cover damage due to accidents, abuse, immersion in water, tampering, misuse, damage caused by use of an electrical circuit not specified on the appliance, nor does it cover damage resulting from service by entities other than Froth Au Lait, Inc.

FROTH AU LAIT, INC.'S LIABILITY UNDER THIS WARRANTY IS LIMITED TO THE REPAIR OR REPLACEMENT OF A DEFECTIVE APPLIANCE. WITH THE EXCEPTION OF DAMAGES RESULTING FROM FROTH AU LAIT INC.'S FAILURE TO COMPLY WITH FEDERAL OR STATE WARRANTY LAW, FROTH AU LAIT, INC. SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, WHETHER DIRECT OR INDIRECT.

THIS WARRANTY IS EXPRESSLY GRANTED IN LIEU OF ALL OTHER WARRANTIES EXCEPT IMPLIED WARRANTIES. ALL IMPLIED WARRANTIES INCLUDING, BUT NOT LIMITED TO, THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THE PERIOD OF THIS EXPRESS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

In the event you have questions concerning the use and care of Froth Au Lait, Inc. products or concerning service under this warranty or otherwise, please contact us at the phone and address listed below.

RECOMMENDED ACCESSORIES

You may want to order additional pitchers to prepare multiple sauces, flavored froth toppings or hot chocolate for your family or when entertaining. The following are available and can be ordered via the phone or internet at the numbers listed below.

FNSr-P	Froth Au Lait Gourmet Platinum Pitcher, 120v, Grey Lid
FALr-FW	Froth Whip
FNSr-SW	Sauce Whip

Froth Au Lait welcomes your comments, suggestions and recipe ideas. Please contact us during business hours Monday – Friday from 9:00 a.m. to 5:00 p.m. PST.

CONTACT INFORMATION

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